MENUS

LUNCH DINNER

LUNCH

Lunch Menu Available Tuesday–Friday Until 4 PM

SMALL PLATES

STEAK BITES*

Served with pita points.

$18

COCKTAIL SHRIMP

Served in a martini glass with cocktail sauce.

$16

ESCARGOT

Garlic, onions, burgundy wine, and herbed butter baked to order and topped with flaky crust.

$16

BACON JAM SCALLOPS

Served over bacon infused polenta.

$22

SAGANAKI FLAMING CHEESE

Served with pita points.

$16

FRIED BRUSSEL SPROUTS

With walnuts, bleu cheese and drizzled with a balsamic glaze.

$17

OYSTER ROCKEFELLER

6 Oysters on the half shell, baked with creamy spinach and bacon sauce, baked with Romano cheese.

$22

KABANG SHRIMP

Lightly tempura battered and fried, tossed in a sweet and spicy Asian chili sauce.

$17

STUFFED MUSHROOM CAPS

Stuffed with shrimp and crab. Baked with provolone cheese.

$16

CALAMARI

Fresh whole baby calamari lightly breaded and Flash fried in 0 Trans Fat oil. Served with cocktail sauce and a lemon wedge $9.99.

$16

SPINACH & ARTICHOKE DIP

Baked with mozzarella cheese served with pita points.

$16

WINGS

6 wings, BBQ or Buffalo.

$16

TUNA AVACADO

Seared, cubed, ahi tuna, with tomato and avacado drizzle with chipotle aioli sauce.

$22

SALADS

TRAVERSE CITY SALAD

A bed of lettuce with sun-dried cherries, almonds & walnuts. Topped with bleu cheese. Served with raspberry vinaigrette.

$18

My New Option

+ Add Chicken $20

+ Add Steak $23

COBB SALAD

Tossed salad topped with diced chicken, bacon, bleu cheese, tomatoes, egg & avocado.

$20

CHICKEN CAESAR

Grilled chicken breast on a bed of romaine lettuce, tossed with our own caesar dressing, croutons & sprinkled with shredded parmesan cheese.

$20

STEAK HOUSE SALAD

Romaine lettuce, tomatoes, bleu cheese, sirloin steak, fried red onions, and our own balsamic vinaigrette.

$23

GREEK

Tossed salad topped with imported feta cheese, olives, beets, pepperoncini, tomatoes, cucumbers, red onion and hard boiled egg. Served with our award winning and original Greek dressing.

$18

My New Option

SANDWICH CORNER

1/2 LB. BLACK ANGUS HAMBURGER

Served with lettuce, onion, tomato, and pickles cheese.

$15

My New Option

+ Add Bacon $0.99

+ Add Mushrooms $0.99

+ Add Blue Cheese $2

GRILLED REUBEN

Thinly sliced Wigley's corned beef, swiss and sauerkraut stacked on grilled rye.

$17

BLT

Bacon, lettuce, tomatoes and mayonnaise with choice of toast.

$14

CAJUN CHICKEN SANDWICH

Hormone free cajun dusted chicken breast with bacon and Swiss cheese, served with cajun ranch sauce.

$17

LUNCHEON

FETTUCCINI ALFREDO

Pasta tossed in heavy cream, parmesan and romano cheese sauce with a touch of garlic.

$15

My New Option

+ Add Chicken $17

+ Add Shrimp $19

+ My New Choice

PERCH

Lightly breaded and deep fried or floured & pan fried.

$19

BAKED SPAGHETTI

Topped with marinara sauce and baked mozzarella cheese.

$15

FISH & CHIPS

Batter dipped Iceland cod filets served with steak fries.

$17

CHICKEN STIR FRY

Tender chicken breast pieces & oriental vegetables sauteed on rice with Teriyaki glaze.

$17

BABY BEEF LIVER & ONIONS

Topped with sauteed onions & bacon served with homemade mashed potatoes.

$15

STEAK

All steaks are topped with a mushroom cap.
HAND CUT HORMONE FREE CHOICE ANGUS BEEF.
Steaks are served with choice of one starter and one side.

FILET MIGNON

The finest cut of beef by far.

6 OZ. $36
9 OZ. $42

RIBEYE*

14oz. with a perfect amount of marble and rich in flavor.

$40

NEW YORK STRIP*

12oz. thick and tender broiled to perfection.

$35

TOP SIRLOIN*

10oz. lean and firm textured with rich flavor.

$26

GROUND CHOP SIRLOIN STEAK*

16oz. lean ground sirloin rich in flavor cooked to your temperature. Topped with frizzled onions.

$25

COWBOY*

25oz. bone in ribeye with a perfect amount of marble and rich in flavor.

$49

PRIME RIB AU JUS

Slow roasted to perfection nightly.

8 OZ. $28
12 OZ. $32
16 OZ. $38

CHATEAUBRIAND FOR 2

A REAL EXPERIENCE! 2 - 9 oz fillets broiled to perfection. Served with garden fresh vegetables, broiled tomatoes, mushroom caps, duchess potatoes, Parisienne potatoes, and bearnaise sauce.

$96

SEAFOOD

WHISKEY SALMON

Cold water Canadian salmon broiled with a whiskey bourbon glaze.

$25

PERCH (0 trans fat oil)

Lightly breaded and deep fried or floured & pan fried.

$24

FROG LEGS (0 trans fat oil)

Lightly breaded and deep-fried or pan fried with minced garlic (roadhouse style).

$24

SHRIMP SCAMPI

Broiled on a skewer with garlic butter served with broiled tomato on rice.

$24

FISH & CHIPS

Batter dipped Iceland cod filets.

$25

COLD WATER LOBSTER TAIL

2 - 5oz. Tails - Market Price.

CHOPS & RIBS

Chops & Ribs are served with choice of one starter and one side.

NEW ZEALAND LAMB CHOPS*

3 baby lamb chops served with sautéed artichoke hearts, mushrooms and a touch of lemon.

$47

My New Option

+ My New Choice

THICK CUT PORK CHOPS

Young West Virginian center cut pork chops seasoned with our own spices and char-broiled to perfection.

1 - 12oz Chop $24
2 - 12oz Chops $31

BABY BACK BBQ RIBS

Topped with award winning sauce.

1/2 Slab $25
Full Slab $32

TOPPERS & PARTNERS

OSCAR

Bernaise sauce, crab meat, shrimp and asparagus.

$10

BAKED BLEU CHEESE

$4

FRIZZLED ONIONS

$4

SAUTEED WILD MUSHROOMS

$6

LAKE PERCH

$10

FROG LEGS

$10

JUMBO SHRIMP

$10

SCALLOPS / MARKET PRICE

LOBSTER TAIL / MARKET PRICE

KIDS (Fried in 0 trans fat oil)

12 years & under. No exceptions please.

SPAGHETTI

Topped with marinara sauce.

$12

HAMBURGER*

Served with fries.

$12

FETTUCINI ALFREDO

Pasta tossed in heavy cream sauce.

$12

CHICKEN STRIPS

Served with fries.

$12

STEAK BITES*

Served with fries.

$15

DESSERTS

CHOCOLATE "BUMPY CAKE"

Moist chocolate cake topped with butter cream bumps covered in poured fudge frosting.

$12

CARROT CAKE

Sweet and moist spice cake, full of cut carrots and toasted nuts, and covered in cream cheese icing.

$12

SANDERS HOT FUDGE CREAM PUFF

The Metro Detroit original & favorite!

$12

CHOCOLATE LAVA (gluten free)

Dark, dense, chocolate decadence with a rich creamy ganache oozing from the center.

$12

CHEESE CAKE

New York style topped with strawberries or Sanders hot fudge.

$12

TIRAMISU

Old world style with layers of mascarpone cheese, lady fingers dipped in coffee & dusted with cocoa.

$14

STARTERS

SIDE SALAD

$5

COLESLAW

$5

SOUP OF THE DAY

$5

CAESAR SIDE SALAD

$7

My New Option

┼ With Meal $3

FRENCH ONION SOUP

$7

My New Option

┼ With Meal $3

SIDES

RICE PILAF

$5

BAKED POTATO

$5

MASHED POTATOES

$5

STEAK CUT FRENCH FRIES

$5

HASH BROWNS

With Frizzled Onions.

$5

BAKED MAC N CHEESE

$6

SAUTEED VEGETABLES

$6

STEAMED BROCCOLI

$6

STEAMED RED SKINS

$5

TWICE BAKED POTATO

Sour cream, butter, bacon bits and green onions topped with cheddar cheese.

$7

My New Option

+ With Meal $4

GRILLED ASPARAGUS

$7

My New Option

+